

AlerTox® Sticks Almond

Validation Report

Cat No.	KIT3033 (10 tests)
Test Name	AlerTox Sticks Almond
Description	Immunochromatographic rapid test for qualitative detection of almond antigen in foods, kitchen and production facilities
Specificity and Sensitivity	<p>The LOD (limit of detection) of AlerTox Sticks Almond is 20 ppm of almond protein. The range of detection (ROD) is 20-10,000 ppm. Above this range, the test can present a hook effect. The hook effect can appear as a negative result or as a test line with reduced intensity.</p> <p>AlerTox Sticks Almond uses a combination of monoclonal antibodies against a major almond antigen, the legumin-like 11S seed storage protein prunin/amandin, known as allergen Pru du 6. AlerTox Sticks Almond does NOT detect the antigens of cereals, legumes and other nuts, including walnut, pecan, peanut, hazelnut, cashew, macadamia, Brazil nut and coconut. Test shows considerable cross-reactivity in pit extracts of the fruits of <i>Prunus</i> and related genres: peach, plum and apricot. If these pits are crushed during industrial processing of fruit masses (for example, in production of jam), the resulting material may show false positivity with AlerTox Sticks Almond.</p>
Storage	Store at 10-30 °C (50-86 °F)

Assay Procedure

Solid, liquid and surface samples: According to manual of use INS3017.

Validation Protocol

19 samples were analyzed separately to determine the correlation between AlerTox Sticks Almond and ELISA against Almond antigen. The following data was obtained:

	Sample	Brand	AlerTox® Sticks Almond	ELISA test
1	Nut Bar	El Almendro	positive	positive
2	Roasted almonds	Good Food	positive	positive
3	Roasted hazelnut	Good Food	negative	negative
4	Gold Honey Nut Flakes	Nestlé	negative	negative
5	Wheat flour	Molino Grassi	negative	negative
6	Almond flour	Metro Chef	positive	positive
7	Coconut flour	UFEELGOOD	negative	negative
8	Sunflower oil	Altero	negative	negative
9	Hazelnut oil	La Tourangelle	negative	negative
10	Schoko-Bons	Kinder	negative	negative
11	Thin Rye Crispbread	Finn Crisp	negative	negative
12	Toffee and Pecan Biscuits	Walkers	negative	negative
13	Pesto (sauce)	Barilla	negative	negative
14	Bolognese (sauce)	Barilla	negative	negative
15	Peanut Butter	Hamilton Farms	negative	negative
16	Lamb	n/a	negative	negative
17	Carrot Cake	n/a	negative	negative
18	Paprika Powder	n/a	positive	positive
19	Washwater	n/a	negative	negative

According to these results, the correlation between both techniques is 100% in the samples tested.